



# GRÜNER VELTLINER 2015



Region  
Marlborough  
Harvest Dates  
1st of April  
Brix at Harvest  
21.5  
Analysis at Bottling  
pH 2.97  
T.A. 6.53g/l  
Residual Sugar 2.1g/l  
Alcohol 12.5%

Viticultural Practice  
VSP Two canes  
(2.7 x 1.5m density)  
Shoot thinned x 1  
Crop thinned x 1  
Leaf Plucked x 1  
Yield:  
8 tonne/ha

### WINEMAKER'S VINTAGE REPORT

Vintage 2015 will be remembered as a very low cropping year – 40% down on the record 2014, or 20% below the longer term average. What made it so was a multiple of factors; Firstly, the grape plants natural reaction from ripen such a large crop in 2014, a cooler flowering period right on full bloom which reduced berry fertilisation and finally a very hot dry year that limited vine vigour and berry size. For producers interested in quality over quantity, it was an ideal year. No need for expensive fruit thinning and less leaf plucking made for an easy growing season. Harvest was 7 – 10 days early, around 20th March, and was pretty much over by the second week of April. Just as well as Easter, like 2014, again proved wet. The results, as the wines settle after fermentation, look impressive – great flavour aromatic results together with good palate weight.

### THE DOCTORS' GRÜNER VELTLINER PROFILE

Grüner Veltliner (pronounced Grew-ner Velt-lee-ner) is Austria's signature white grape varietal and is grown in most of its wine regions. It produces wine styles ranging from dry and minerally on steep rocky hillside sites to aromatic and rich wines from deeper loess soils.

We have planted our Grüner Veltliner on our Condors Bend vineyard in the centre of the Wairau Valley. These soils are classic Marlborough, free draining soils: silty/stony riverbed derived. This variety can be vigorous and needs careful tending to avoid excess crop levels; diligent shoot removal, crop thinning and leaf plucking help maintain vine balance.

### TASTING NOTES

Made from this alluring Austrian variety, the wine is vibrantly fruity – greengage plum, glacé orange and peach with a hint of white pepper on the nose. Floral notes of spring flowers and allspice make for an exotic palate. It's full, round and textured, yet dry and refreshing to finish.

EXCELLENCE THROUGH INNOVATION



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